



AFTERNOON TEA

LOOSE LEAF TEA

Tea Sommelier's selection

SANDWICHES

Smoked Tuna | Mustard Cream Cheese | Caviar

Duck Confit | Scallions

Aged Goat Cheddar | Branston Pickle

Egg Salad | Dill

SCONES

Blueberry and Lemon

Orange Blossom

ACCOUTREMENTS

Salted Butter

Strawberry Jam

Devonshire Cream

Citrus & Ginger Marmalade

SWEETS

Pistachio & Raspberry Cake

Moist Praline Cake

Cinnamon Sugar Madeleine

Available 2pm-4pm Sunday

Please note, this menu is subject to change weekly based on seasonal availability.



TEA SELECTIONS

WHITE

WHITE MONKEY PAW | CHINA
velvety, rich, vegetal

GREEN

PINHEAD GUNPOWDER | CHINA
fruity, smoky-spicy flavor, vegetal

SENCHA FUKA MIDORI | JAPAN
refreshing sweetness, grassy, mild astringent

OOLONG

GUANG ZHOU | CHINA
smooth, buttery, fragrant

TIE QUAN YIN | CHINA
gentle sweetness, dry sherry, pepper undertones

BLACK

BRUCE BLEND | MULTICULTURAL
high caffeine, classic style

APRICOT | SRI LANKA & CHINA
fruit forward, smooth, light

LYCHEE CONJOU | CHINA
authentic style, aromatic, fruity

PU-ERH

DRAGON ELIXIR | CHINA
two-year pu-erh, lemon balm, osmanthus

HERBAL TISANE

CHAMOMILE | SOUTH AFRICA
rooibos, lavender, rose

HIBISCUS | MULTICULTURAL
rosehips, black currant, cranberry, elderberry